

WINES

WHITE	175ml	250ml	750ml
Sauvignon Blanc – Santa Helena <i>Central Valley, Chile</i>	6.5	9.5	25
Pinot Grigio – Chairò <i>Venice, Italy</i>	6.2	8.5	23
Chardonnay, Pardina – Vina Arroba <i>Extremadura, Spain</i>	6	8	23
Chenin Blanc – Hutton Ridge <i>Swartland, South Africa</i>			25
Sancerre A.C – Domaine Millet <i>Sancerre, France</i>			40
Cortese di Gavi – Tenue Neirano <i>Piedmont, Italy</i>			35
Sauvignon Blanc – Taringi <i>Marlborough, New Zealand</i>			37
Viognier – The Spee ‘Wah <i>Murray Darling, Australia</i>			30

RED

Merlot – Santa Helena <i>Central Valley, Chile</i>	6.5	8.5	25
Tempranillo – Mil Hojas <i>Rioja, Spain</i>	6.5	9.5	25
Malbec – Los Haroldos <i>Mendoza, Argentina</i>	7	9.5	29
Tempranillo – Vina Arroba <i>Extremadura, Spain</i>	6	8	23
Shiraz – Hutton Ridge <i>Swartland, South Africa</i>			25
Pinotage – Hutton Ridge <i>Swartland, South Africa</i>			25
Pinot Noir – Rothschild <i>Languedoc, France</i>			30
Merlot, Cabernet Sauvignon and Cabernet Franc <i>Chateau Bois de Favereau, Bordeaux, France</i>			40

ROSE

Tempranillo Rosado, Vino Arroba <i>Extremadura, Spain</i>	6	8	23
Zinfandel, Rosebud <i>California, USA</i>	6.5	9.5	27

*125ml wine by the glass also available,
please ask a member of the team.*

SPARKLING WINES

	125ml	750ml
Laurent – Perrier Brut NV		65
Laurent – Perrier Rose Brut NV		95
Prosecco Borgo Alto	7.5	30
Prosecco Borgo Alto Rose		30

DRAUGHT BEERS

	Pint	Half
Peroni	5.95	3
San Miguel	5.25	2.6
Guinness	5	2.6
Manchester Pale Ale	5	2.7

BOTTLED BEERS

Budweiser	4.75
Corona	4.8
Peroni	5
Heineken 0.0%	3.25
CIDER (568ML)	
Magners Original	5.5
Magners Pear	5.5
Magners Mixed Berry	5.5
Magners Dark Fruit	5.8

À LA CARTE MENU

NIBBLES WHILE YOU WAIT...

Marinated mixed olives (VE)	3.5
Crusty bread board with dipping oil and butter (V)	4.5
Pork quavers with apple sauce	2.5

STARTERS

King prawns in Thai green curry sauce with pickled chilli, coriander and garlic naan	13
Squash and coconut soup with chilli oil and toasted coconut chips and pumpkin seed (VE)	6
Wild mushroom and tarragon risotto topped with poached egg and truffle oil drizzle (V)	6.5
Oak smoked salmon with micro salad, pickled radish and cucumber relish	9
Jamaican Jerk chicken wings marinated in our secret spices, grilled and served with a jerk mayonnaise	6.5
Goat's cheese salad with pickled tomatoes, frisse lettuce, walnut and balsamic dressing (V)	8

MAINS

Teriyaki lemon grass infused pork belly with creamy mash, tender stem broccoli, glazed carrots and Asian jus	16
Confit duck leg with Paris mash, wilted spinach, roast apple, beetroot chutney and honey balsamic glaze	18
Oven roasted cod with crushed new potatoes, cherry tomatoes, pea shoot and watercress salad served with pea velouté	20
Bucatini pasta tossed in homemade pesto, crispy basil leaves and aged parmesan (VE)	12
Add: Prawns or Grilled Chicken	6
Pan roasted chicken breast with gnocchi, wilted kale, cauliflower and wild mushroom tomato jus	16
Compressed wild mushroom and aubergine topped with avocado and red pepper coulis (VE)	17
King prawns in Thai green curry sauce with pickled chilli, coriander and garlic naan	18

CHARGRILL

Classic Plaza Burger with British beef patty, smoked bacon, gem lettuce, beef tomato, red onion and pickle, melted cheddar, house relish and seasoned fries	16
Grilled Jerk Chicken Burger with gem lettuce, beef tomato, red onion and pickle, house relish and seasoned fries	17
Glasshouse Burger (VE) between vegan bun, gem lettuce, beef tomato and chilli smashed avocado, vegan cheddar, house relish and seasoned fries	17

200g 7oz	Fillet	28
280g 10oz	Rib Eye	25
200g 7oz	Rump	21

All served with confit tomato, fries and a choice of peppercorn sauce or garlic herb butter

SMITHFIELD MARKET



HISTORY

The area now known as part of the Northern Quarter in Manchester was named Smithfield Market in May 1822 because the potato market had moved to the area in 1820. As the market became more popular more land was acquired in 1850. Built between 1857 and 1858 and roofed over with iron trusses in 1865 the Hall replaced an earlier butchers' shambles on the same site. As the area continued to expand a retail fish market was built the same year; the building has since been demolished however its extension built in two stages has survived.

SIDES

Seasoned fries (V)	4
Dirty fries (fried egg, mozzarella, shredded duck)	5
Truffle mac & cheese (V)	5
Creamy mash (V)	4
Glasshouse Salad (VE)	4
Steamed Vegetables (VE)	5

Please note that some of our dishes contain allergens or additives; please ask a member of the team and we'll be happy to explain and provide detailed information.

A children's menu is available for our little guests, so please do ask.

A 10% discretionary service charge will be added to your bill.